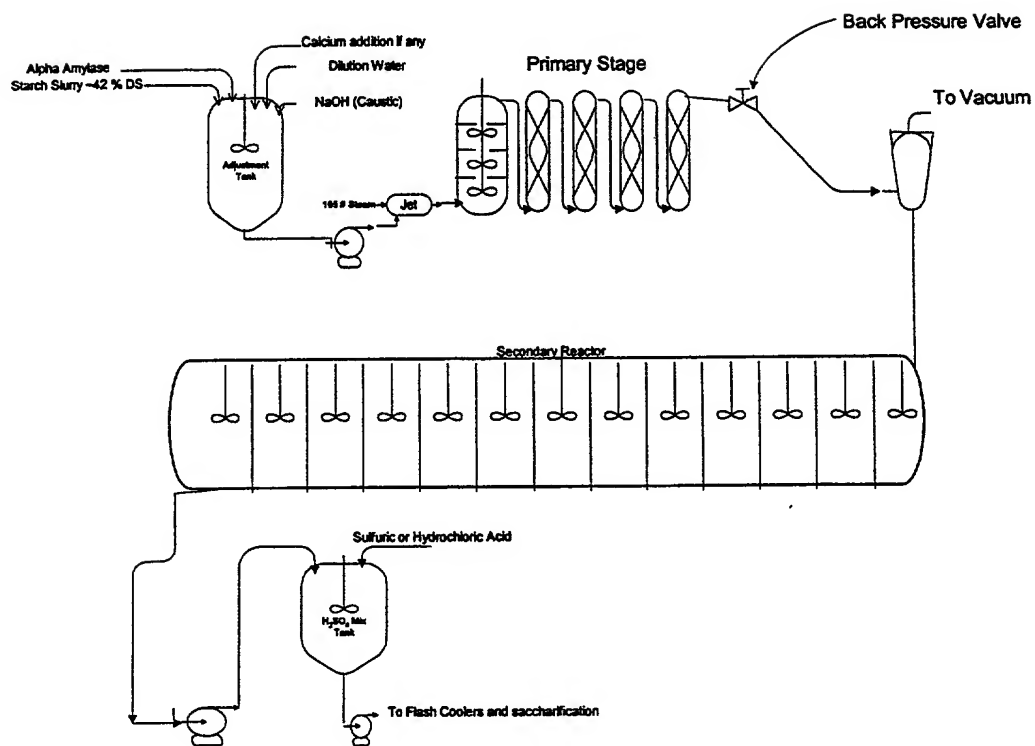


PRIOR ART

Figure 1 A
Low Temperature Cook (105-108 °C)
Enzyme added pre-jet



PRIOR ART

Figure 1 B
High Temperature Cook (145-155 °C)
Enzyme added post-jet

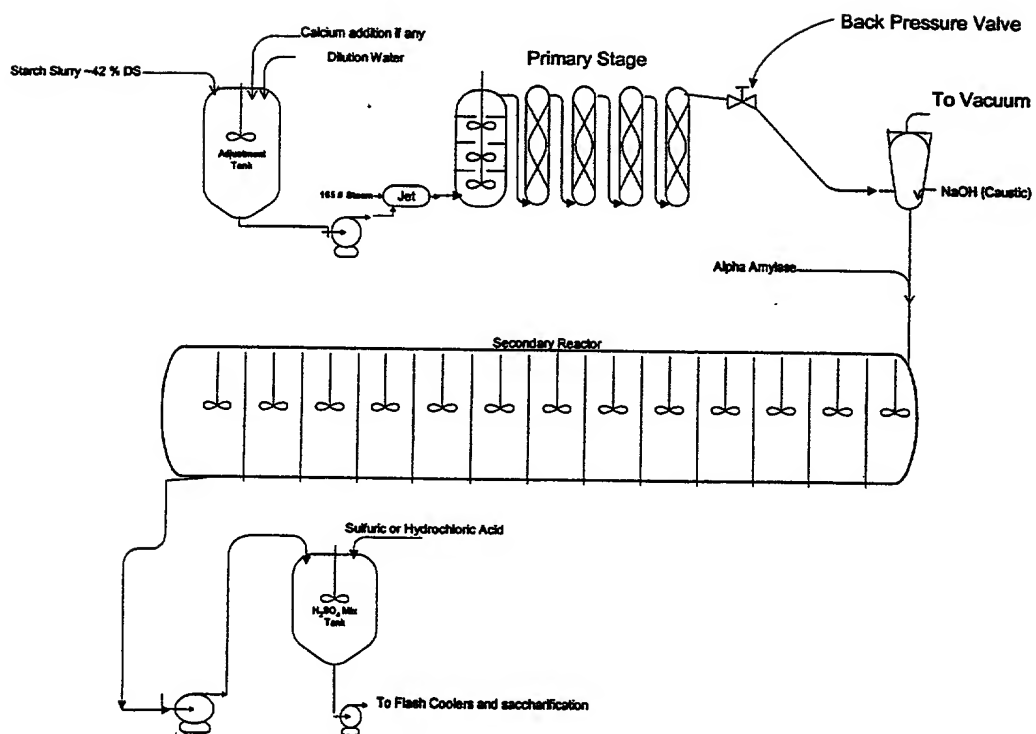


FIGURE 2A

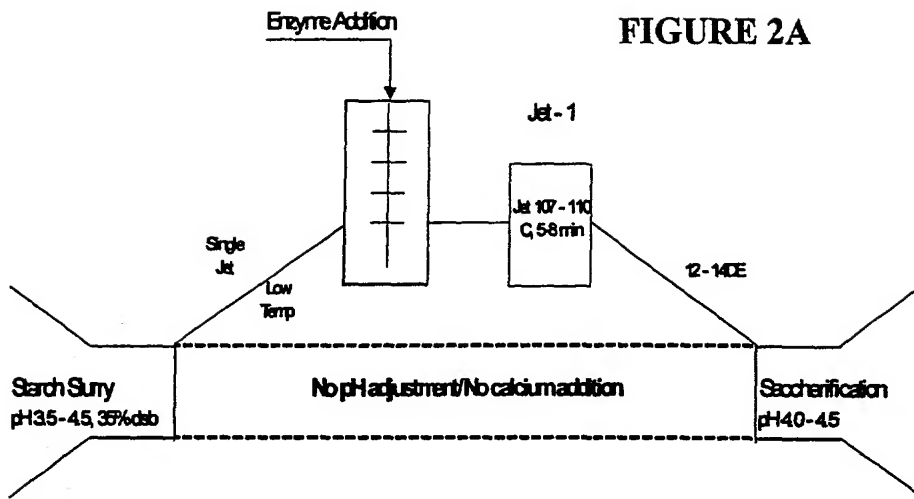


FIGURE 2B

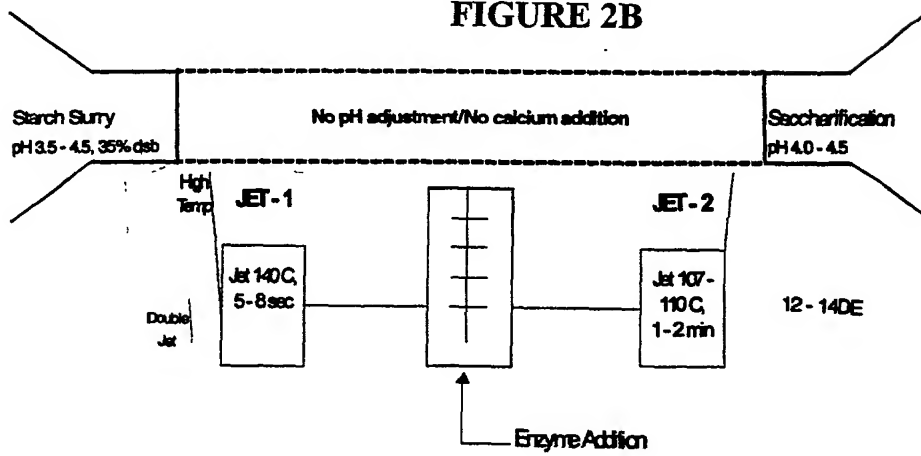


FIGURE 2C

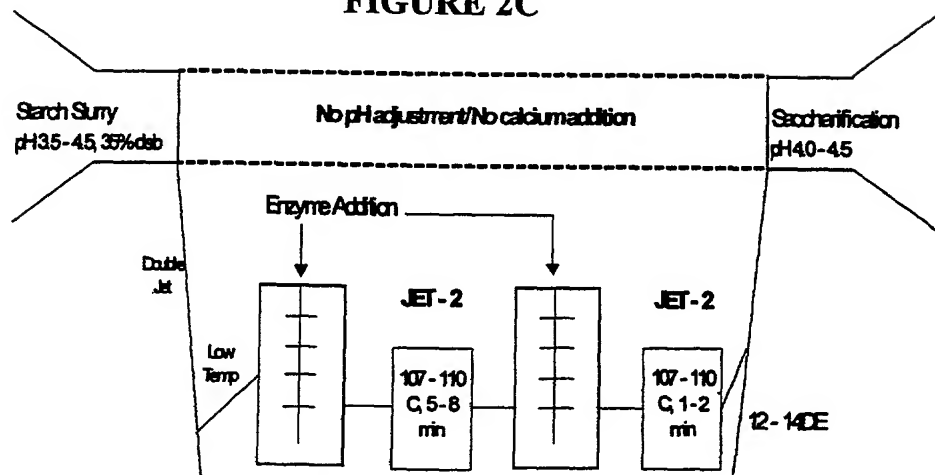


FIGURE 3

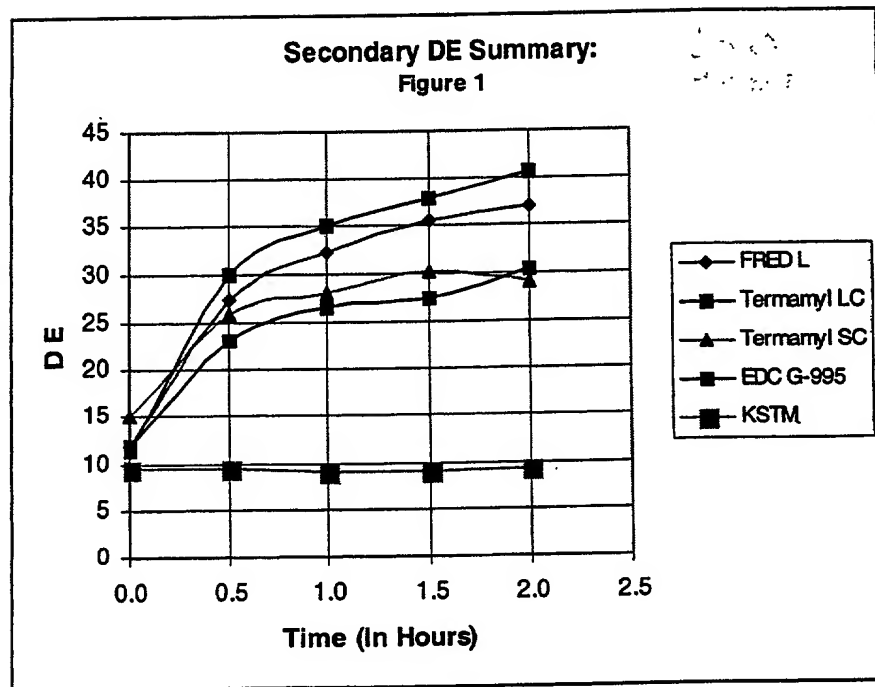
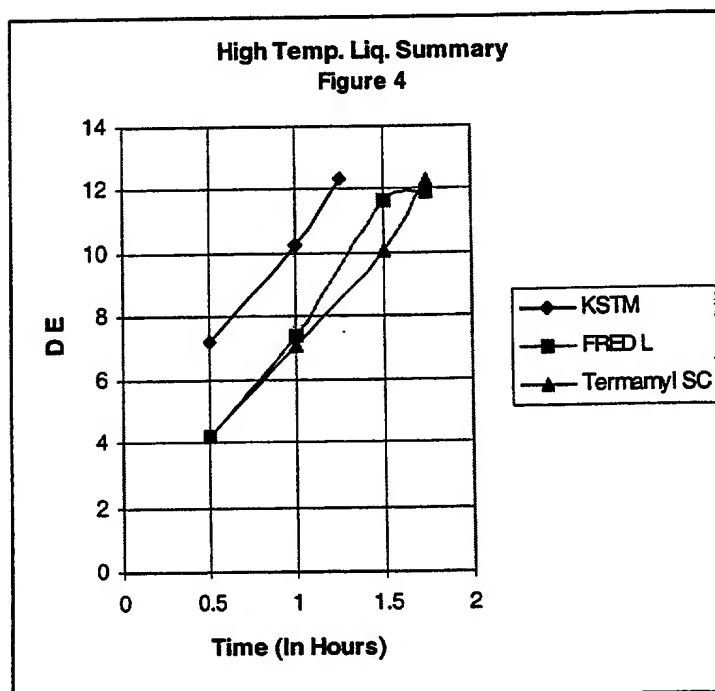


FIGURE 4



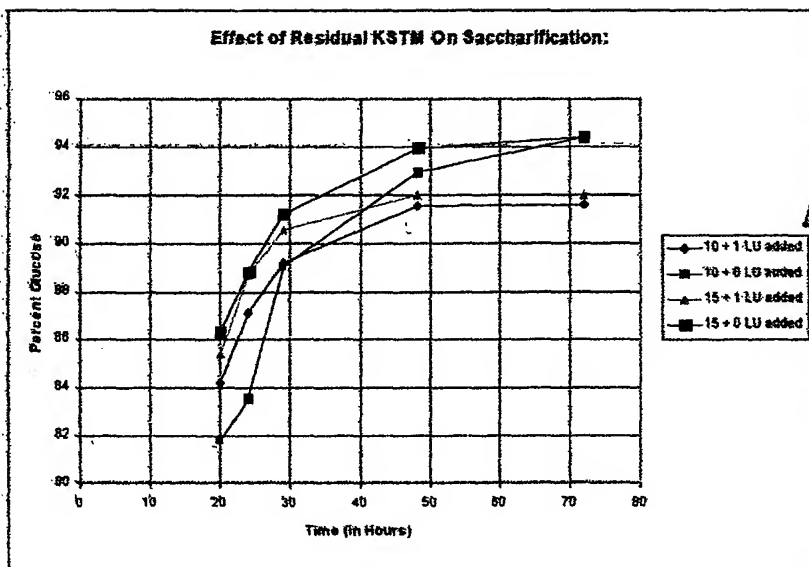


FIGURE 5

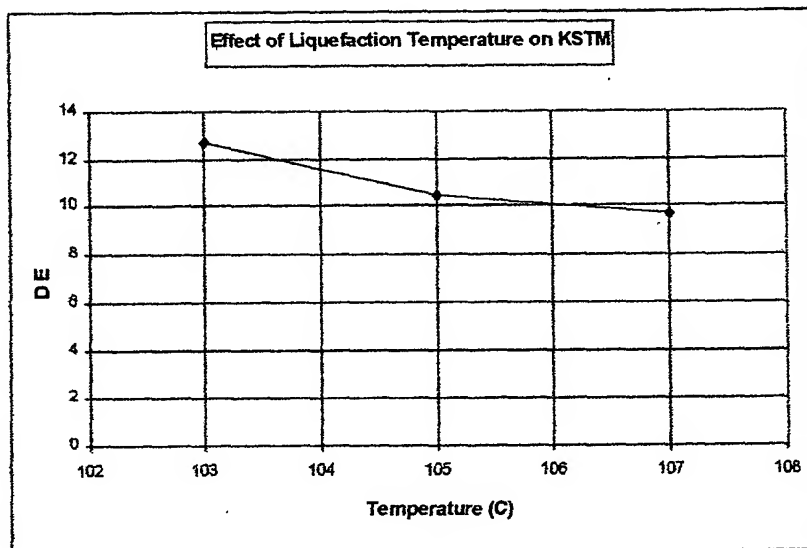


FIGURE 6

Carbohydrate Profile, Control (FRED L Liquefact)

Hours	Glucose	Dp2	Dp3	>Dp3
16	94.31	2.28	0.89	2.51
24	96.71	1.77	0.67	0.89
40	96.94	2.09	0.45	0.52
48	96.93	2.27	0.39	0.41

Carbohydrate Profile, KSTM

Hours	Glucose	Dp2	Dp3	>Dp3
16	95.52	2.18	0.95	1.35
24	95.55	2.16	0.94	1.35
41	95.53	2.18	0.95	1.35
48	95.69	2.3	0.87	1.14

FIGURE 7

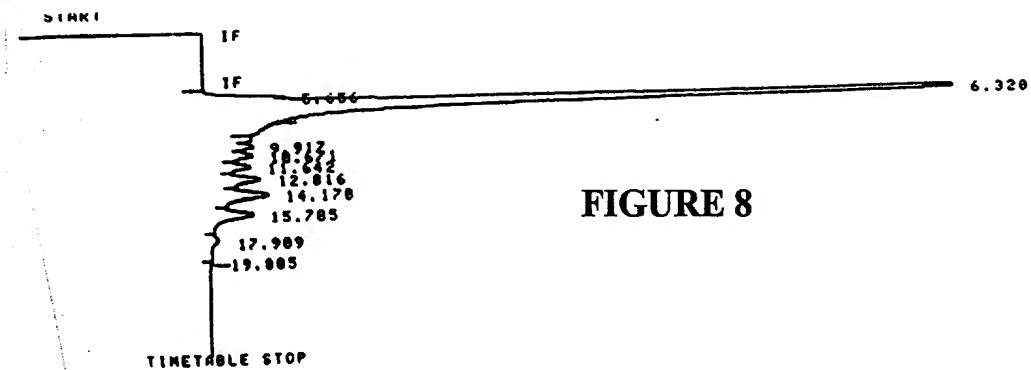


FIGURE 8